

COMPETENCE 5201 B

Build-In-Oven

Operating Instructions

Your new appliance

You will find cooking and roasting made easier for you with this new appliance and you will derive much pleasure from it.

Please read through the operating instructions carefully to find out how to avail yourself of all its technical advantages.

Keep the instructions for use in a safe place for reference.

The index allows you rapid access to everything you want to know.

Of course we will give you many tips in the individual chapters for example for baking, roasting or for cleaning and care.

Likewise on the last page we have given you tips so that you can rectify any possible faults that should occur yourself.

Should these tips be insufficient our Customer Service Department will always be at your disposal.

And finally, have fun with your new appliance when cooking, baking and roasting.

Index

Important Information

Environmentally friendly disposal of packaging and old appliances	4
Safety instructions	5
General	5
How to avoid damaging the appliance	5

Description of the appliance

Control panel	6
Fittings	6
Accessories	7-9

Before first use

Set the time of day	10
Warming up for the first time and pre-cleaning	11

Oven

Oven functions	12
Controls	13
Switching on and off	14
Pre-heating	14

Working with the clock

Automatic cut out	15
Automatic switching on and off	16
Minute minder	16

Applications for both ovens

Baking	17
Tables	18-20
Tips for baking	20
Roasting	21
Tables	22
Surface grilling	23
Defrosting	24
Bottling	25

Cleaning and care

Appliance	26
Oven	26
Replacing oven light/cleaning glass	27
Removing/refitting oven door	28
Removing/refitting catalytic set	29/30
Removing/refitting shelf support system	31

What you do if . . .

32

Customer service

33

Important information

Environmentally friendly disposal of packaging and all appliances

Packaging

As an environmentally conscious company AEG has made a successful contribution to restricting the use of packaging materials to the absolute minimum.

All packaging materials used for transit are environmentally compatible and can be reused. Pieces of wood are not treated with chemicals. The cardboard boxes consist of between 80 to 100 % of recycled paper. The sheeting is made out of polyethylene (PE) and the tensioner strapping of polystyrol (PS). The materials are pure hydrocarbon compounds and can be recycled. By treating and re-using them, raw materials can be saved and the volume of waste reduced. You can return the packaging to the dealer from whom you have purchased the appliance.

Old appliances

Before you dispose of your old appliance, remove the connection cable and render it unusable. Take the old appliance to a collection centre. You can obtain the address for your local collection centre from the local council.

Connecting the appliance

Only experts with a franchise are allowed to fit and connect the new appliance.

Please take note of the above and the instructions for fitting the appliance since otherwise your claim under warranty will become invalid.

This appliance complies with the anti - interference requirements of the EC Directive 87 / 308 / EC; EN 55014 / DIN VDE 0875 Part 1 or EN 55011 / DIN VDE 0875 Part 11, as well as if necessary the specifications relating to mains feedback EN 60 555 Part 1-3 / DIN VDE 0838 Part 1-3.

CE this appliance complies with the following EC Directives: 73 / 23 / EC dated 19.02.1973. Low voltage Directive 89 / 336 / EC dated 03.05.1989 (including amendment Directive 92 / 31 / EC - EMV Directive).

Safety Instructions

General

This appliance must not be used for purposes for which it is not intended but only for domestic cooking and baking of food.

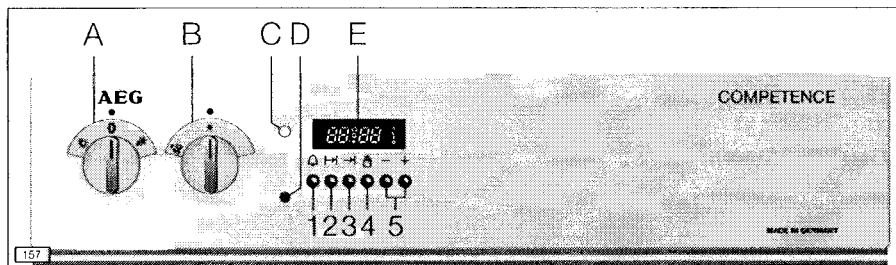
- Only use the appliance for cooking food
- If you cook, bake and grill, the hot plates and oven door will become hot. Therefore keep small children well away as a matter of principle.
- Exercise care when connecting appliances to electrical sockets near the appliance.
- Electrical leads must not touch hot plates / hot surfaces or be jammed under the hot oven door.
- In the event of a loss of power in the appliance, remove fuses or switch off.

How to avoid damaging the appliance

- Cleaning the appliance with a steam or high pressure cleaner is forbidden for safety reasons.
- Do not line the oven with aluminium foil and do not place an oven dish, baking tray, pot etc on the oven floor, since otherwise the oven enamel will be damaged by the resultant accumulation of heat.
- Fruit juices dripping from a baking tray leave behind marks which cannot be removed. Therefore use the oven dish for very damp cakes.
- Never pour water directly in a hot oven. It could result in damage to the enamel.
- Do not keep combustible objects in the oven. They can ignite if the oven is switched on.
- Do not sit on an oven door which is open or the baking trolley.
- Do not place aluminium foil or plastic containers on hot plates which are warm or hot.
- Keep the oven door open to allow the oven to cool down after each use.

Description of appliance

Control Panel



A. Function selector.

B. Temperature selector.

C. Oven thermostat control lamp.

D. Function pilot lamp.

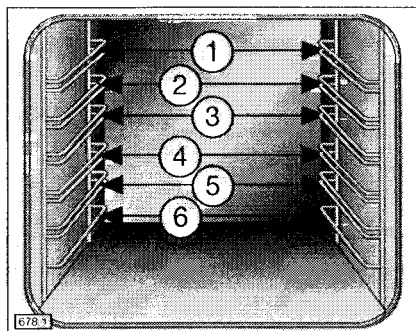
E. Electronic timer with:

1. Minute minder.
2. Cooking duration for the oven.
3. End of cooking duration for the oven.
4. Switch button for automatic – manual operation.
5. Push button for information input.

Shelf levels

On both sides of the oven there are shelf support systems, each with 5 levels for sliding in the wire shelves.

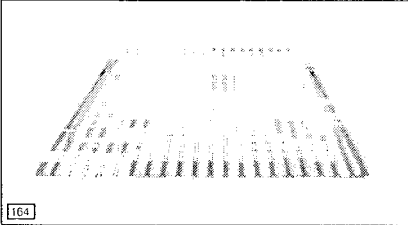
Please note that the levels are counted from **the top downwards**.



Accessories

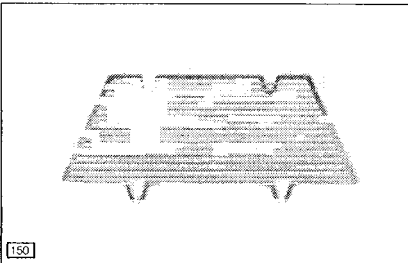
The following slide – in accessories will be supplied together with the appliance depending on the model.

Wire Shelf, large



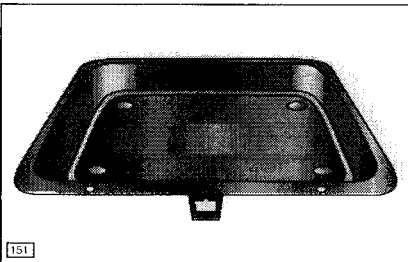
For crockery, cake, shape trays, roast joints and grilled items.

Wire Shelf, small



For grilled items, toast.

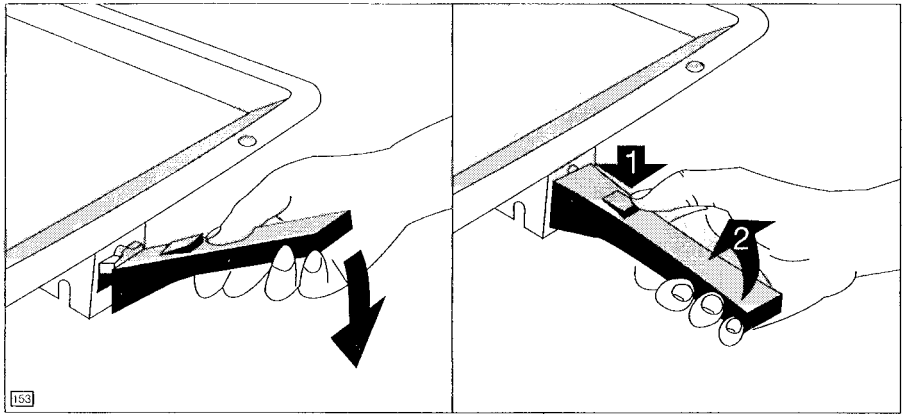
Oven Dish



For roast joints to catch the fat.

Description of appliance

Handle for the oven dish



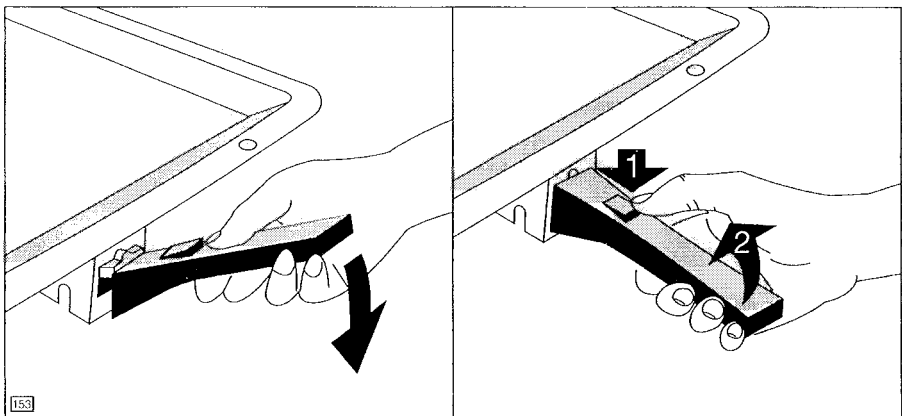
For working with the small grid and / or the oven dish.

Inserting/removing grill handle

Warning! The handle must be removed whilst grilling. Failing to do so will result in overheating of the handle. This may cause damage leading to breakage of the handle.

Insert the handle

Lock it into the grip at the front of the pan.

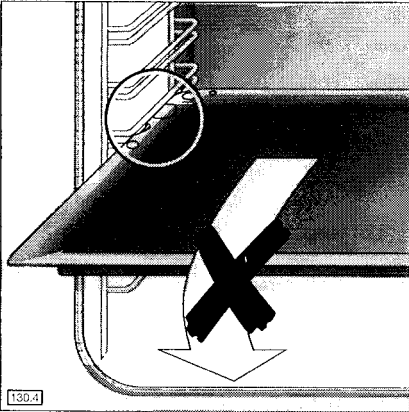


Make sure that the handle is firmly attached to the pan!

Removing the handle

Press the button 1 on the handle.

Stabilisers



All sliding units in appliances with a door with a horizontal bottom hinge are fitted with an anti-tip device so that shelves cannot be pulled out completely inadvertently.

Before first use

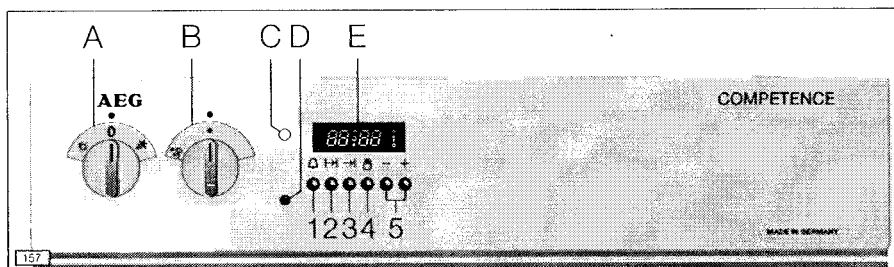
Before first usage of the oven

Wipe down the front of the appliance with a damp cloth. Do not use caustic, abrasive cleaners (These will damage the surface!)

Use the appropriate cleaners for stainless steel fronts which at the same time form a protective film against finger prints.

Adjusting the time of the day

The electronic clock display will flash after the appliance has been connected.



First of all you have to set the actual time.

This is what you do:

1. Press buttons **2** and **3** simultaneously.
2. Set the actual time with buttons **5** or **6**.
The time will appear in the display.

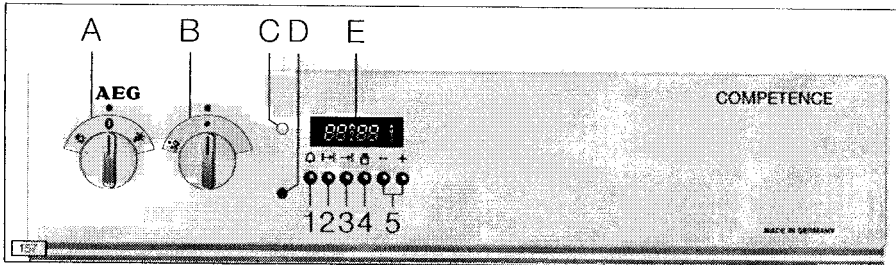
Now the oven is ready for use.

Information

All settings will be cleared each time the electricity supply is disconnected. You will have to reset them.

Precleaning and warming up for the first time

Before you use the oven for the first time you should warm it up and then clean it thoroughly. To do this remove all accessories, shelf supports, oven dividers (**if there are any**), and warm up the oven for 1 hour.



This is what you do:

1. Adjust **function selector A** to the symbol for top / bottom heating.
2. Set the **temperature selector B** to 250 °C.

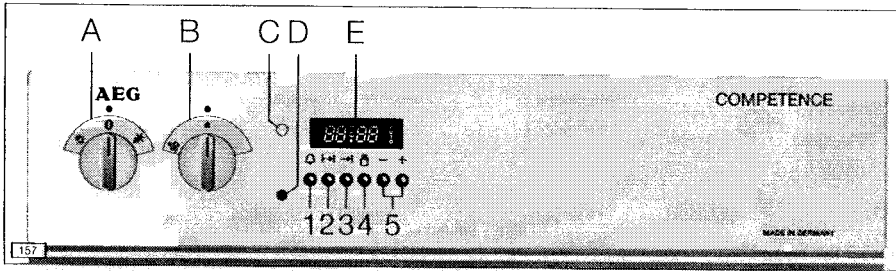
In order to avoid the encumbrance of the resultant smell when heating up for the first time, please open the kitchen window.

After the oven has cooled down, wash out with a warm washing up liquid solution. Clean the accessories and shelf supports in the same way.

Warning!

Only wipe down the oven divider (if there is one). Never submerge the oven dividers in water.

Controls for the oven

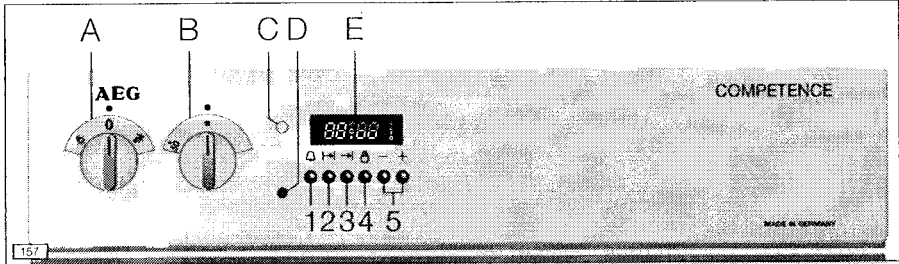


- A. **Function selector** for the different methods of cooking.
- B. **Temperature selector**, adjustable from 50–275 °C.
- C. Appliance pilot light
- D. Oven thermostat control light
- E. **Electronic timer for the oven with**
 - 1. Minute minder (no switch)
 - 2. Cooking duration for the oven
 - 3. End of cooking duration for the oven
 - 4. Switch button for automatic-manual operation.
 - 5. Buttons for information input.

Oven

Switching on and off

Upper/lower heating, universal hot-air, infra-therm roasting, surface grilling.



This is what you do

1. Turn function selector **A** to the desired method of heating.
2. Set the temperature with **temperature selector B**.

The oven thermostat light **D** will remain on for as long as the oven is heating up and will go out once the pre-selected temperature has been reached.

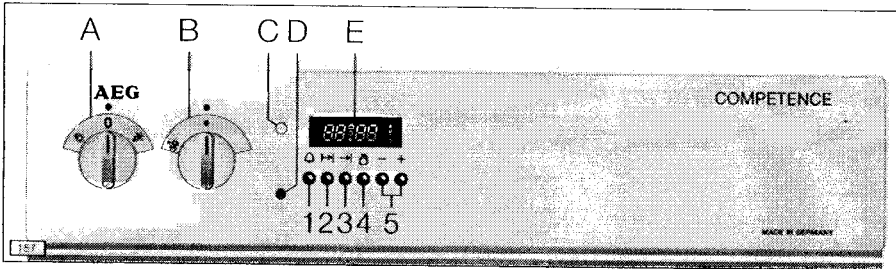
Pre-Heating

In general it is not necessary to pre-heat the oven. If pre-heating is recommended, it will say so in the following tables.




The oven will be sufficiently pre-heated as soon as the thermostat control light **D** goes out.

Operating the timer



Automatic cut out



This is what you do

1. Adjust **function selector A** to desired method of heating.
2. Adjust **temperature selector B** to required temperature.
3. Push button **2**  and adjust the length of cooking time as necessary with buttons **5**  and .

The **"AUTO"** symbol will light up (Automatic operation). The oven will switch itself on automatically and after the cooking time has come to an end it switches itself off automatically.

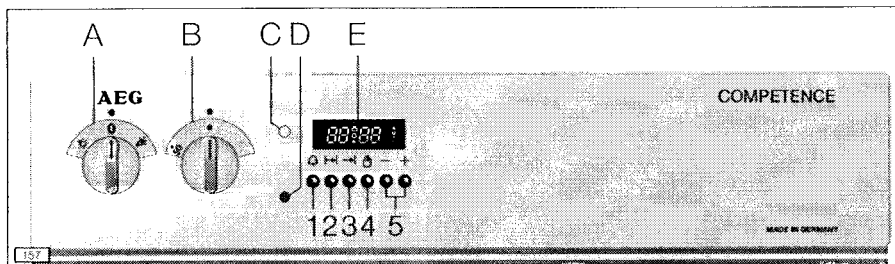
After the cooking time has expired a buzzer will go off. The **"AUTO"** symbol will flash on and off. By pressing button **4**  the signal will be switched off or the word **"AUTO"**  will go out.

The oven can now be switched from automatic to manual operation.







Switch the function and temperature selectors to "0" or "Off" respectively.


Operating the timer

Automatic on and off switch.





This is what you do

1. Adjust **function selector A** to desired heating.
2. Adjust **temperature selector B** to required temperature.
3. Push button **2**  and adjust the cooking time as necessary with buttons **5**  and .
4. Push button **3**  and enter the time at which the meal should be ready with buttons **5**  and .

After the setting has been entered the actual time will reappear in the time display. The  symbol will light up.

The oven will switch itself on automatically at the correct point in time and off after the cooking time has finished.

After the cooking time has expired a bleep will be heard. The  signal will flash. You can switch off the signal by pressing button **3** .

After that, push button 4 , **this will switch the oven over from automatic to manual operation again.**


Turn the function and temperature selector switches to "0" or "Off" respectively.

Minute minder

The minute minder functions independently of all fixtures.

This is what you do:

Push button **1**  and enter the time desired on buttons **5**  and .




Once the time desired has elapsed you will hear a bleep. You can cancel the bleep by pressing button **1** .

Applications

Baking

Important note! When baking, do not use any fat filter!

Baking tins

-  Dark metal tins and coated tins are suitable for top/bottom heat.
-   Light-coloured metal tins are also suitable for All-purpose hot air or the Solo hot air level.

Arrange the baking sheet with the bevelled edge facing forwards! (on door appliance only)

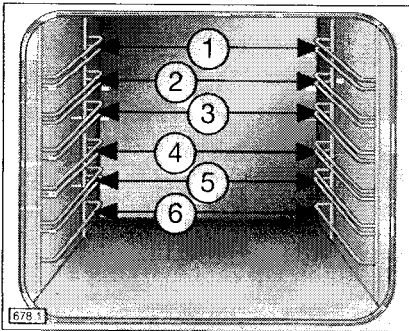
Shelf levels

Please note that the shelf levels are counted **from top to bottom**.

Baking with top/bottom heat is only possible at one level in each case. (For shelf level, see tables).

Always place cakes baked in tins at the centre of the wire shelf. You can also bake in two tins at the same time. Then arrange the tins alongside each other on the wire shelf. The baking time is then only very slightly increased.

Using hot air, you can bake at several levels at the same time.



You can bake with up to 3 baking sheets at the same time.

- 1 baking sheet: shelf level 3
- 2 baking sheets: shelf levels 2 and 5
- 3 baking sheets: shelf levels 1, 3 and 5

Applications

Information on the baking tables

You will find the temperatures, cooking times and shelf settings for a selection of foods/cakes in the tables.

Temperature ranges are given for temperature and baking times since these depend on the composition of the dough, the quantity and the type of baked goods.

When baking on two or more levels simultaneously, extend the baking time by 10–15 minutes as necessary.

Damp cakes to be cooked (i.e. pizzas/cakes with fruit filling etc.) should only be baked on two shelf settings.

We recommend that you set to the lower temperature when baking a dish for the first time and only select a higher temperature as required e.g. for extra browning or if the baking time lasts too long.

Should you not be able to locate actual timings for a recipe of your own, use the temperatures given for a similar cake as a guide.

Switch off the oven 5–10 minutes before the end of the baking time (after heat).

The tables apply for placing cakes in a cold oven, unless anything is stated to the contrary.

Baking

Type of Baked Goods	🔥 Hot Air		☰ Upper/Lower Heating		Time for all types of heating Hrs. Mins.
	Shelf Level from Top	Temp.	Shelf Level from Top	Temperature	
Baked goods in the form of:					
Deep dish cake	5.	160-170	5.	170-180	1.00-1.10
Plain cake	5.	150-160	5.	160-170	1.10-1.30
Flans	3.	160-170	5.	170-190	0.30-1.00
Sponge cake	3.	150-160	3.	170-180	0.30-0.40
Baked pastry case	3.	170-180	5.	210-220*	0.10-0.25
Short pastry	3.	160-170	5.	190-200	0.20-0.25
Apple cake with topping	5.	160-170	5.	180-200	0.45-1.00
Spicy pies (Quiche Lorraine etc.)	5.	180-200	5./6.	180-200	0.30-1.10
Cheesecake/curd cake	5.	150-160	5.	170-190	1.00-1.30
Baked goods in baking tins					
Plaited bun/plaited garland	3.	160-170	3.	190-200	0.30-0.40
Yeast bread	3.	160-170*	3.	170-180*	0.40-1.00
Bread/rye bread	3.	220*	5.	250*	0.20
		160-180		170-190	0.30-1.00
Cream puff/eclairs	3.	170-180	3.	200-210	0.20-0.35
Swiss Roll	3.	170-180	3.	200-220*	0.10-0.20
Streusel/Almond coated yeast cake	3.	150-160	3.	180-190	0.20-0.50
Butter/sugar cake	3.	170-180	3.	210-220*	0.10-0.20
Cake on short pastry with fruit filling ¹⁾	3.	160-170	3.	190-200	0.25-0.50
Fruit filling on baked pastry base ¹⁾	5.	160-170	5.	200-210	0.35-1.30
Pizza (deep dish ¹⁾)	3.	180-200	5.	200-220*	0.30-1.00
Pizza (thin)			5.	230-300*	0.10-0.25
Selection (CH)	5.	180-200*	5.	220-230*	0.35-0.50
Fancy biscuits					
Baked biscuits	3.	160-170	3.	180-200*	0.06-0.20
Fancy shortbread biscuits	3.	140-150	3.	160-180*	0.10-0.40
Short pastry biscuits	3.	160-170	3.	180-200	0.15-0.20
Egg white biscuits	3.	100-120	3.	100-120	1.45-2.00
Macarons/Yeast biscuits	3.	140-150	3.	150-170	0.25-0.30
Puff pastry biscuits	3.	160-170	3.	180-200	0.20-0.35
Spicy Rolls	3.	170-180*	3.	210-220*	0.15-0.30



The Bold Face temperatures entires indicate best method of heating

* Pre-heat oven

¹⁾ use combination/grill tray

Applications

Soufflés and gratiné

	Shelf Level from above		Shelf Level from above		Length of Time in Hrs. Mins.
	 Upper/Lower heating	Temperature	 Infrathermal roasting	Temperature	
Noodle soufflé	5th	200–220	3rd	160–170	0.45–1.00
Lasagne	2nd	220–230	3rd	160–170	0.25–0.40
Gratiné vegetables	3rd	220–230	3rd	160–170	0.15–0.30
Gratiné Baguettes	3rd	230–240	3rd	160–170	0.15–0.30
Sweet Soufflés	3rd	200–220			0.40–0.60
Fish Soufflés	3rd	210–220	3rd	160–170	0.30–1.00
Stuffed Vegetables	3rd	220–250	3rd	160–170	0.30–1.00

Tips on baking

How to find out if the cakes are baked

Pierce the cake at its highest point with a wooden cocktail stick. If no dough sticks to the wood, you can switch off the oven and use the after heat.

The cake sinks (becomes soggy, fatty, watery strips)

Check your recipe. Next time use less liquid. Observe the mixing times, above all when using kitchen appliances.

The cake is too light at the bottom

Next time select a dark baking tray or put the cakes one shelf setting lower.

Cakes with damp toppings/cheese cakes, are not baked through.

Next time bake at a lower temperature and for.

Roasting

Important! When roasting, insert the fat filter!

Ovenware

For roasting, you can use any heat-resistant ovenware or roasting tin. When using ovenware with plastic handles, make sure that they are heat-resistant.

You can cook larger roasts directly in the drip-pan or on the wire shelf with the drip-pan placed underneath.

If you roast in ovenware (especially smaller quantities), your oven will be less soiled!

Dishes	Roasting tin		Drip-pan	
	without cover	with cover	without wire shelf	with wire shelf
Roast pork	X			
Roast lamb	X			
Roast mutton	X			
Roast veal		X		
Braised steak (marinated)		X		
Mince	X			
Duck, large	X			
Goose				X
Pork chops	X			
				X
Chicken pieces	X			
				X
Turkey			X	
Small poultry	X			
Roast beef	X			
Fillet steak	X			
Game	X			
Fish	X			
Frozen meal		X		

Hints on the roasting tables

The tables indicate temperature settings for different joints of meat. The cooking times indicated are only approximate. We recommend you to roast meat and fish in the oven only from 1 kg upwards.

The necessary cooking time depends on the type and quality of the meat.

To prevent the meat juice or fat from splashing on to oven surfaces, we recommend you to put some liquid in the ovenware.

Turn the roast after half the cooking time.

The indicated shelf levels apply without and without an oven space divider. When cooking larger roasts (over 2 kg), you should remove the oven space divider.

Switch off the oven 10–15 minutes before the end of the roasting time (residual heat).

Applications

Roasting table



Meat type	Quantity	☐ Top/bottom heat		☒ Infratherm roasting		Time for all heating methods hr. min.
		Shelf level from above	Temperature °C	Shelf level from above	Temperature °C	
Beef						
Braised steak	1–1.5 kg	3rd	220–250	–	–	2.00–2.30
Roast beef or fillet						per cm height
– rare	per cm height	3rd	250–☐*	3rd	190–200	0.05–0.06
– medium	per cm height	3rd	250–☐*	3rd	180–190	0.06–0.08
– well-done	per cm height	3rd	210–250*	3rd	170–180	0.08–0.10
Pork						
Shoulder, ham, neck	1–1.5 kg	3rd	210–220	3rd	160–180	1.30–2.00
Chop, smoked loin	1–1.5 kg	3rd	180–190	3rd	170–180	1.00–1.30
Mince	750 g–1 kg	3rd	170–180	3rd	160–170	0.45–1.00
Leg of pork (parboiled)	750 g–1 kg	3rd	210–220	3rd	150–170	1.30–2.00
Veal						
Roast veal	1 kg	3rd	210–220	3rd	150–170	1.30–2.00
Leg of veal	1.5–2 kg	3rd	210–225	3rd	150–170	2.00–2.30
Lamb						
Leg of lamb/ roast lamb	1–1.5 kg	3rd	210–220	3rd	150–170	1.15–2.00
Back of lamb	1–1.5 kg	3rd	210–220	3rd	160–180	1.00–1.30
Game						
Back, haunch of hare	up to 1 kg	2nd	220–250	2nd	160–170	0.25–0.40
Back of roe/red deer	1.5–2 kg	3rd	210–220	3rd	160–170	1.00–1.30
Haunch of roe/ red deer	1.5–2 kg	3rd	200–210	3rd	150–160	1.15–1.50
Poultry						
2–4 chicken pieces	per 0.4–0.5 kg	3rd	220–250	3rd	180–200	0.35–0.50
Chicken, poularde	1–1.5 kg	3rd	220–250	3rd	170–180	0.45–1.15
Duck	1.5–2 kg	3rd	210–220	3rd	160–180	1.00–1.30
Goose	3.5–5 kg	5th	200–210	5th	150–160	2.30–3.00
Turkey	2.5–3.5 kg	5th	200–210	5th	150–160	1.30–2.20
	4–6 kg	5th	180–200	5th	140–150	2.30–4.00
Fish (poached)						
Whole fish	1–1.5 kg	3rd	210–220	3rd	160–170	0.45–1.15

The data given in bold type respectively indicate the most favourable heating method.

* Preheat the oven

Surface grilling in top oven

This is what you do

1. Turn **Function selector A** to symbol 
2. Set **temperature selector B** to symbol 
3. **Always pre-heat the empty oven for 5 minutes.**



Information on the grilling table

The grilling times only represent guidelines and depend on the type and quality of the food to be grilled.

Grilling is especially suitable for flat pieces of meat and fish.

Always grill with the oven door closed to save energy !








To grill food, place grill pan and wire grill tray on the second shelf from the top.

To adjust the height of the food from the grill element you can turn the wire grill tray over from  to .

Pay attention that the grill tray with the food on it is not pushed back too far.

Turn over pieces of fish or meat half way through grilling.

Examples of using the grill

Food	Place grill and Shelf Level pan/ tray from top	Grilling Time		Position of wire grill tray in grill pan
		First Side	Second Side	
Rissoles	2.	8-10 Min.	6-8 Min.	
Pork Fillet	2.	10-12 Min.	6-10 Min.	
Sausages	2.	8-10 Min.	6-8 Min.	
Beef/lamb steaks	2.	6-7 Min.	5-6 Min.	
Beef fillet	2.	10-12 Min.	10-12 Min.	
Roast Beef (approx. 1kg)				
Toasted Sandwiches	2.	6-8 Min.		
Toast	2.	2-3 Min.	2-3 Min.	

Applications

Defrosting

Examples for using the defroster.

This is what you do

Set the **function selector A** to defrost .

Application level: 4 from above.

Cover if necessary only with transparent foil or parchment, under no circumstances use plates or bowls, since otherwise the defrosting time will be increased considerably.

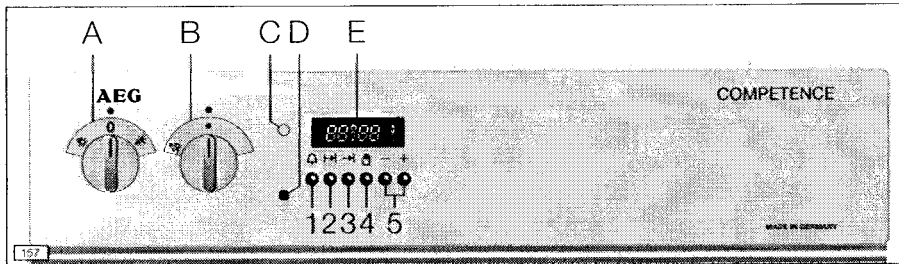
Food	Defrosting time	After defrosting	Note
Chicken 1000 g	100–140 min	20–30 min	Place chicken on inverted saucer on big plate. Defrost open and turn at half time or defrost covered with foil.
Meat 1000 g	100–140 min	20–30 min	Defrost open and turn at half time or cover with foil.
Meat 500 g	90–120 min	20–30 min	As above
Trout 150 g	25–35 min	10–15 min	Defrost open
Strawberries 300 g	30–40 min	10–20 min	Defrost open
Butter 250 g	30–40 min	10–15 min	Defrost open
Cream 2 x 200 g	80–100 min	10–15 min	Defrost open (cream is easy to whip even if parts of it are still slightly frozen)
Cake 1400 g	60 min	60 min	Defrost open

Bottling

Use the **5th shelf setting from the top** for bottling. (Remove baking oven divider should there be one).

Only use bottling jars (bottling jars with a rubber seal and glass top!) designed for this purpose. Jars with screw-on lids or bayonet fittings and metal tins are not suitable. Use the oven dish for bottling. This is large enough to take 6 bottling 1 litre bottling jars.

The bottling jars should all be fitted to the same height and securely clamped. Place the bottling jars in the oven dish so that they are not touching one another. (Place a cup of water into the oven dish so that there will be sufficient moisture.



This is what you do:

1. Turn **function selector A** to hot air.
2. Set **temperature selector B** to 160 °C

Bottling times

Fruit and pickled gherkins

As soon as the liquid in the jars begins to form bubbles (after about 45 minutes for 1 litre jars) switch off the oven and allow the jars to stand a further 30 minutes – 15 minutes for sensitive types of fruit e.g. strawberries – in a closed oven.

Vegetables or meat

As soon as the liquid in the jars begins to form bubbles, turn down the temperature to 100 °C. Allow the food to be bottled to boil for another 60–90 minutes. Then switch off the oven and allow the bottling jars to stand in the oven for another 30 minutes with the door closed.

Cleaning and care

Appliance

Wipe down the front of the appliance with a soft cloth and warm water with washing up liquid.

Do not use abrasives, caustic cleaners or abrasive objects.

Oven

Clean the oven after every use with washing up liquid with a few squirts of vinegar added.

Wipe off while damp. Remove stubborn grime with special oven cleaners.

When using oven spray it is essential that you observe the manufacturer's directions.

Accessories

Rinse the accessories after every use and dry well. Soak for a short while to make cleaning easier.

Clean the fat filter in a hot solution of washing up liquid or in the dishwasher. Boil in a little water and 2–3 teaspoons of dishwasher cleaner if the dirt is very encrusted.

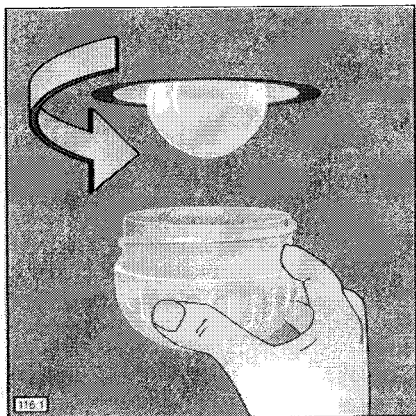
Replacing oven lamp / cleaning glass cover.

Warning: Switch off oven (Remove fuses from fuse box or disconnect).

Place cloth on the oven floor.

Twist glass cover anti-clockwise, remove and clean.

Replacing ceiling light 40 watt, 230 V, heat resistant to 300 °C.



Replace glass cover, twist clockwise.

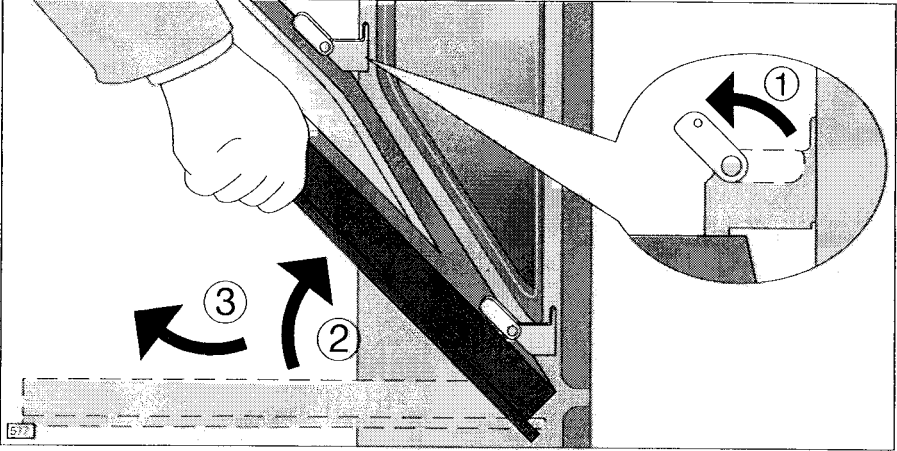
Remove cloth from the oven.

Cleaning and care

Removing / replacing the oven door

Removal

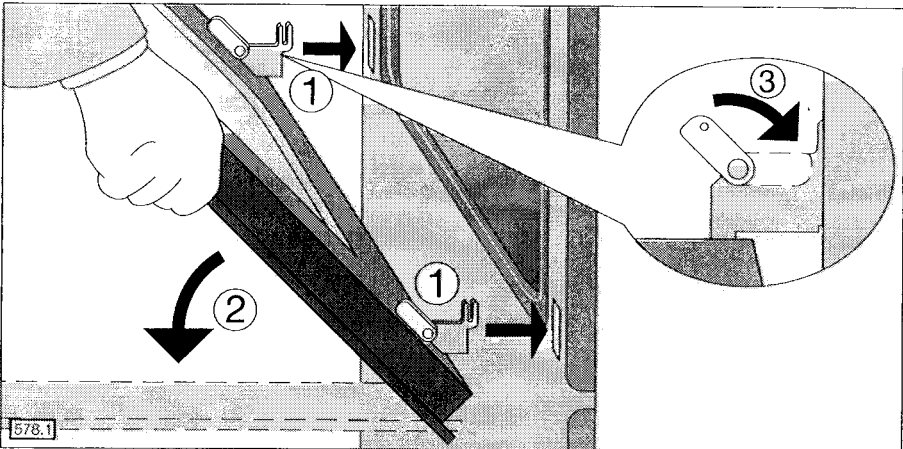
Fully open the door and lift both catches on the door hinges (1).



Hold the door by the sides with both hands (not by the door handle), lift in the direction that the door is closed (2) and pull out towards the front (3).

Refitting

Hold the door by the sides with both hands (not by the door handle), slide in both hinges at an angle from above (1). Fully open door downwards (2) and push back door catches.



Care and cleaning of catalytic sets

Oven catalysors



These catalytic surfaces make it easy for you to clean the oven, especially for you to clean off the splashes of fat. When cleaning, remove all the accessories (grid, oven dish, baking tray, pots and dishes if necessary).

Catalysor sets Cleaning

Normal grime

The sets are self – cleaning and remove normal grime while the oven is on. The catalytic coating is responsible for this process.

Heavy soiling

If there is heavy soiling or if the food remains are particularly stubborn, the oven should be turned on for at least 1 hour at a temperature of 250 °C with heating from above / below  or if available with Universal hot air or hot air .

Very heavy soiling

If the soiling is very heavy, the catalytic panels will have to be taken out of the oven.

Important

Please ensure that the catalytic panels do not come into contact with fruit juice or liquids containing sugar. These will settle in the surface coating and cannot be removed.

Cleaning the catalytic sets by hand:

To clean the panels, soak and clean with a soft brush. Do not use abrasive or caustic cleaning agents or objects (knives, glass scrapers etc), since these will damage the surface.

When fitting it into the oven ensure that the all round raised profile and the rough side of the panels face into the interior of the oven.

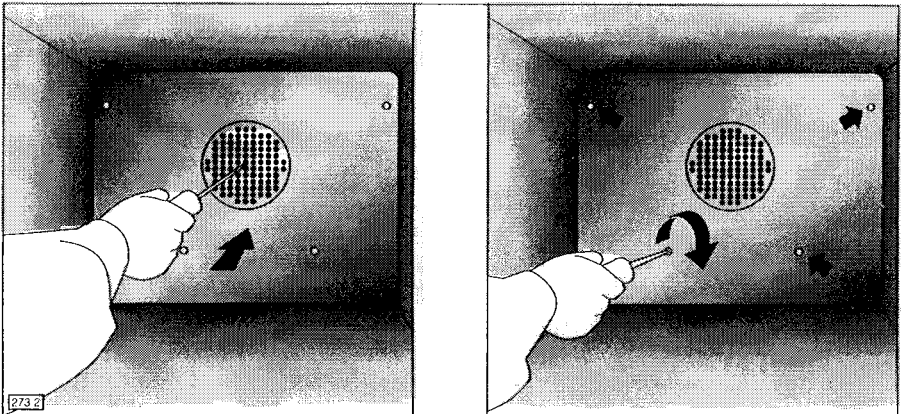
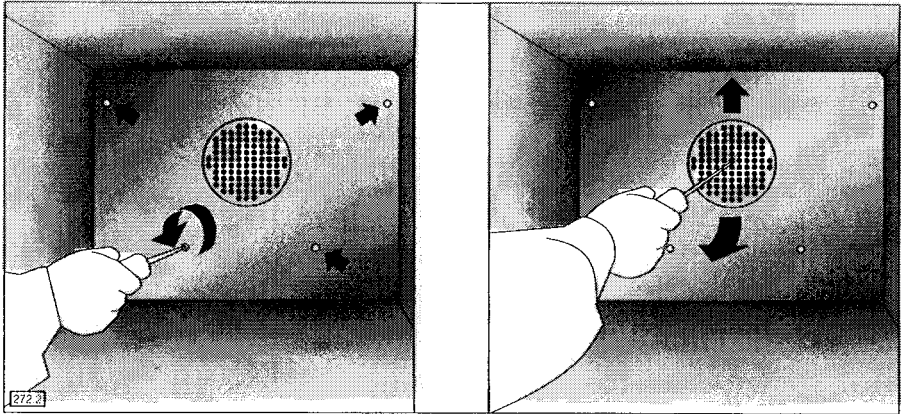
The side panels must abut the oven back wall (without a gap). It is best to clean the enamelled parts after each use, this is the easiest method of removing splashes of fat, (refer to instructions for use).

Cleaning and care

Catalytic back panel

Warning: Disconnect appliance from the mains supply before removing back panel. You can do this by either removing the fuse or switching off the circuit breaker.

You must remove both the side guide rails for the oven divider (**if they are fixed to the oven side walls**) before taking out the back panel.

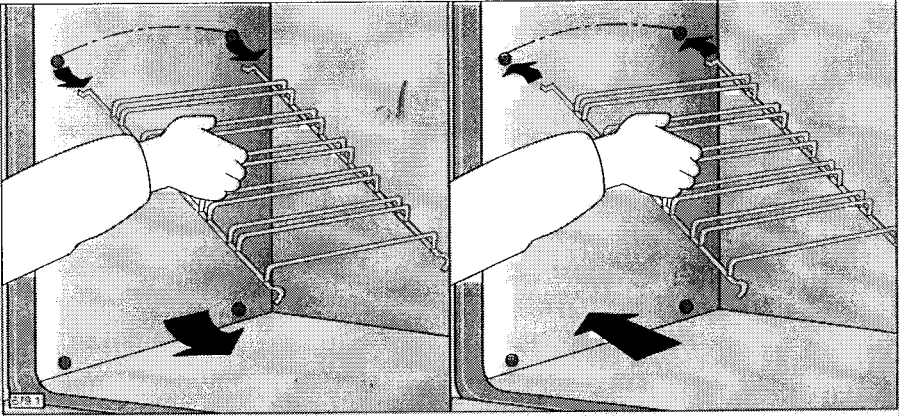


Loosen the four screws with a cross – head screwdriver and remove the back wall.

After cleaning, replace the back panel, and **tighten up the four screws again.**

Removing and refitting shelf supports

The shelf supports can be removed to clean the side walls of the oven (refer to diagram).



Pull grid down towards the centre of the oven and unhook at the top. Reverse procedure to fit.

What you do if ...

... the oven does not heat?

Check whether

- you have made all the necessary settings,
- the oven door is fully closed,
- the fuse in the domestic wiring system (fusebox) has tripped.

Should the fuses repeatedly trip, please call an approved electrical installer.

... the oven lighting fails?

Replace oven lamp(s) (refer to cleaning and maintenance).

... the oven can't be switched on?

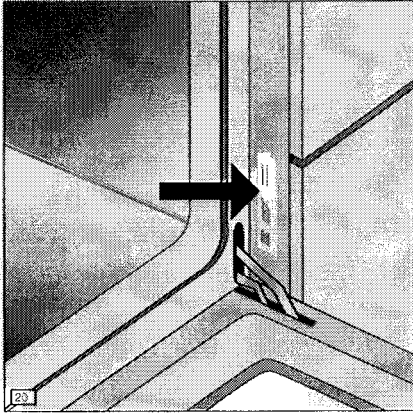
Check to see whether the time of day has been set. Set time of day.

Should you contact our customer service department for one of the above reasons or because you have used the appliance incorrectly, you will have to pay for a call out by our customer service technicians even during the period covered by warranty.

Customer Service

AEG electrical appliances comply with the relevant safety regulations. Repairs to electrical appliances may only be carried out by specialists. Repairs effected improperly can result in considerable dangers for the user.

Give the Customer Service Department the identification number on the rating plate, which consists of 2 letters and the first 12 numbers.

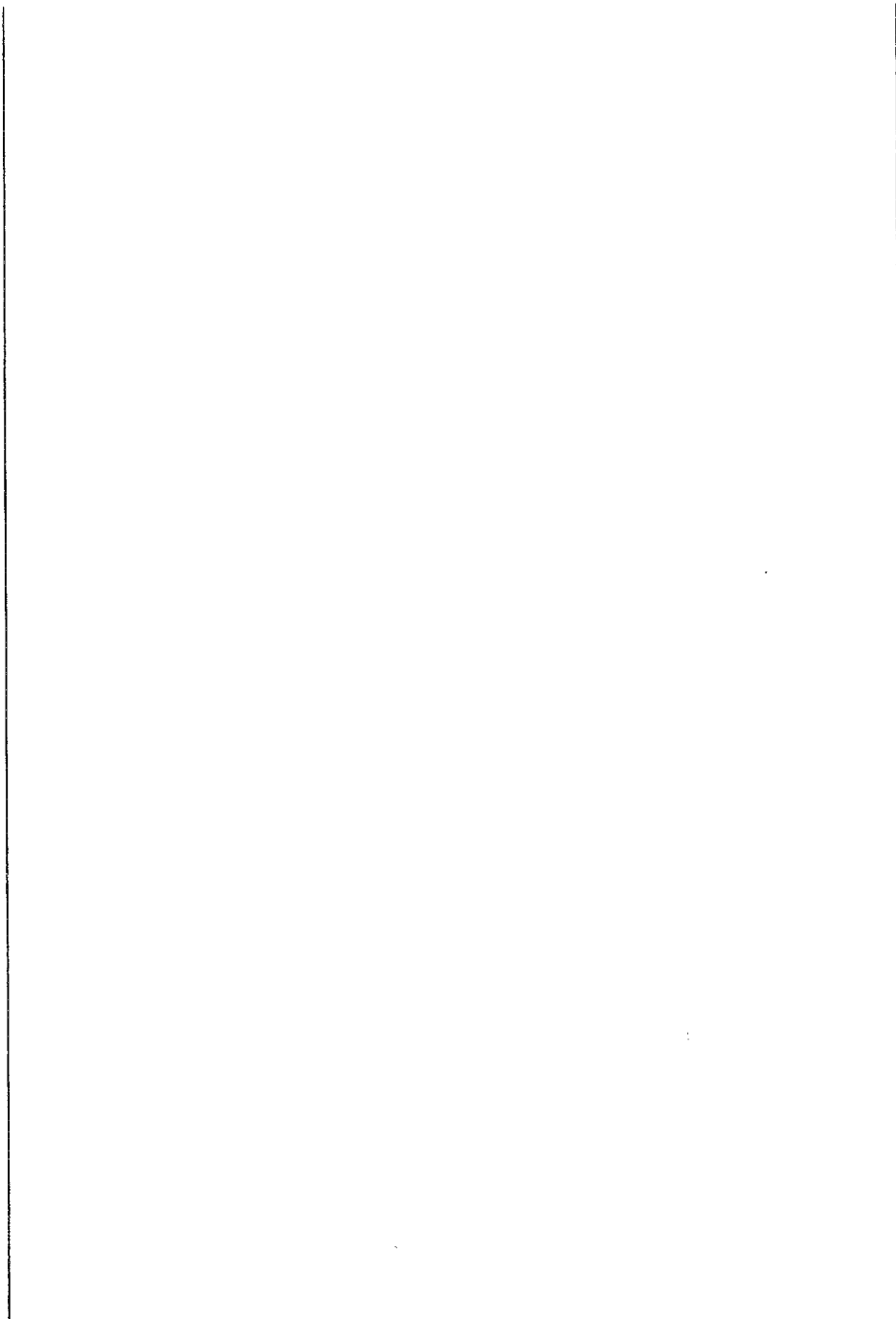


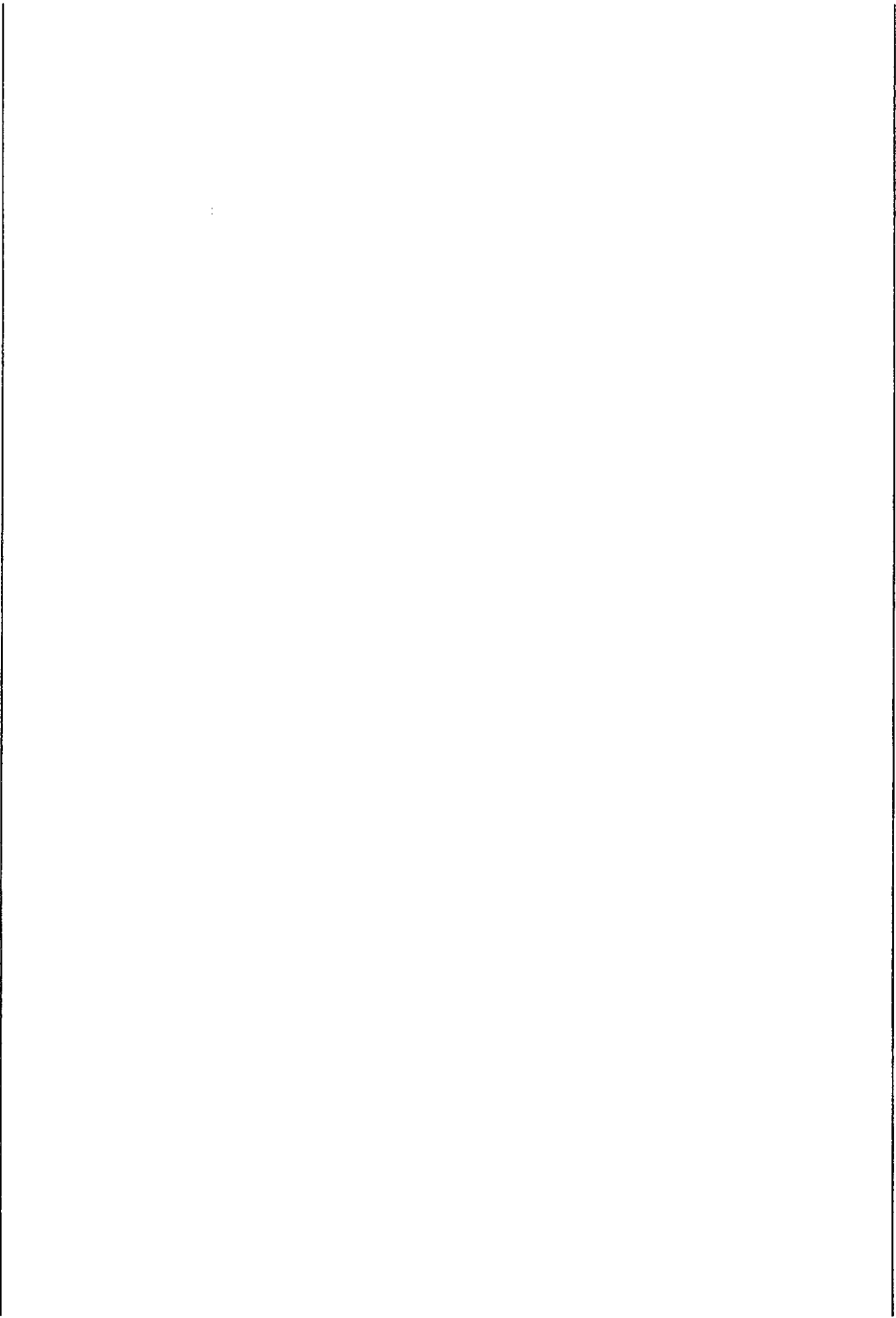
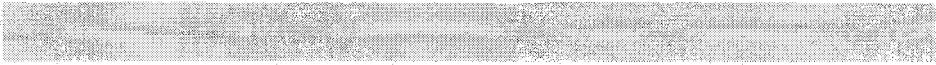
Quoting this number makes it possible for the Customer Service Department to prepare as far as possible any spare parts required to rectify the fault on the first call. This may save you money.

So that you have this number to hand, we recommend that you write it down here.

KD - /

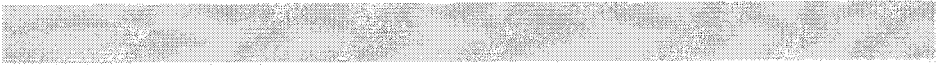












AEG Hausgeräte AG
Postfach 1036
D-90327 Nürnberg 1

© Copyright by AEG

H 259 229 740 - 11960.5/03 -

AEG Domestic Appliances Ltd

Customer Care Department

55-77 High Street

Slough

Berkshire SL1 1DZ

Telephone: 08705 350350